

SUNDAY LUNCH MENU

SMALL PLATES

SOUP OF THE DAY

Served with warm crusty bread & butter (V,GF available)

CHICKEN SPRING ROLLS

Sweet Chilli Dipping Sauce

HUDSON NACHOS/CHICKEN NACHOS

Crisp tortillas, salsa, sour cream, avocado, melted cheese (V) (Add chicken)

HOT SPINACH AND CHEESE DIP

Hot cheesy dip with garlic, spinach, shallots, crispy dipping tortillas and salsa (V)

FRIED SALT AND PEPPER SQUID

Light and crisp with a black pepper mayo

ROADSIDE SLIDERS

Mini Hudson cheeseburgers, salad, ketchup

BAKED POTATO TOTS

Cheese, Spring onion, sour cream and sriracha mayo (V,GF)

SIDES

CAULIFLOWER CHEESE (V)	£2.50
PIGS IN BLANKETS	£2.50
SAGE AND ONION STUFFING (V)	£2.50
BRAISED RED CABBAGE(V,GF)	£2.50
DUCK FAT ROASTIES (GF)	£2.50
CREAMED MASH(V,GF)	£2.50

PLEASE NOTE: A 10% DISCRETIONARY SERVICE CHARGE WILL BE ADDED TO YOUR BILL

FOOD ALLERGIES, INTOLERANCES AND SPECIAL DIETARY REQUIREMENTS: BEFORE ORDERING YOUR FOOD AND DRINKS IF YOU WOULD LIKE TO KNOW ABOUT OUR INGREDIENTS PLEASE SPEAK TO OUR STAFF, DUE TO THE PRESENCE OF ALLERGENS IN SOME OF OUR DISHES, WE CANNOT GUARANTEE THE ABSENCE OF ALLERGEN TRACES IN OUR MENU ITEMS. V-VEGETARIAN, VE - VEGAN, N-NUTS, GF - PLEASE ASK FOR OUR GLUTEN FREE MENU

THE



ALL DAY EATERY & LATE BAR

SUNDAY LUNCH

1-Course £13.50 | 2-Course £16.50 | 3-Course £19.50

MAIN COURSE

All burgers are served with rustic fries & Hudson House slaw. Some of our burgers can be tailored to meet your dietary needs

THE OLD FASHIONED BURGER

Classic 8oz hamburger on a toasted brioche, melted cheddar, lettuce, tomato, onion and mayonnaise

THE CHICKEN KATSU BURGER

Breaded chicken fillet, curry sauce and pickles

THE VEGGIE BURGER

Char-grilled veggie burger with mushroom and melted cheddar cheese (V)

CHIPOTLE SPICED LAMB BOLOGNESE

Spiced lamb Ragu, Tagliatelle and fresh Parmesan.

CHICKEN BELLAGIO

Breaded chicken breast, spaghetti and Parmesan cream.

SEAFOOD SPAGHETTI

Prawns, mussels, squid, chilli and garlic oil

WILD MUSHROOM LASAGNE

Spinach, Parmesan, truffle cream sauce (V)

SUNDAY ROAST

SLOW COOKED FEATHER BLADE OF BEEF

CONFIT SHOULDER OF LAMB

ROAST CHICKEN SUPREME

ROAST BELLY PORK

APRICOT & CHESTNUT ROAST (N.V)

DUO OF ROAST MEAT OR NUT ROAST £3.00 extra

All served with Yorkshire pudding, mashed potato, roasties and seasonal vegetables

Gluten free version is available

DESSERTS

MINTED CHOCOLATE AERO BROWNIE (GF)

WHITE CHOCOLATE AND RASBBERRY BLONDIE (GF)

OREO COOKIE BASH

CHOCOLATE FUDGE CAKE

MILK CHOCOLATE COOKIE DOUGH

DUTCH APPLE CRUMBLE